

BISTRO MENU

Available 24.9. – 31.10.2020 Thur – Sat 17.00 – 22.00 (last reservation 20.20)

2 courses £26, 3 courses £32

Complimentary

Homemade Bread, Flavoured Butter
and

Marinated Sicilian Nocellara Olives

Starters

Mushroom and Pine Nut Parfait, Figs, Onions, Buckwheat

Pressed Octopus, Chorizo, Escabeche of Vegetables

Salt and Pepper Soft Shell Crab (£2 supp)

Roasted Pigeon, Beetroot, Quince and Black Pudding

Mains

Onion Squash, Cavolo Nero, Beluga Lentils, Granola

Stone Bass, Salt Baked Swede, Mussels and Cider

Halibut, Celeriac and Leek, Crab Bearnaise (£5 supp)

Fosse Meadow Chicken, Brassicas, Sage and Lemon

Loin and Shoulder of Lamb, Carrot, Curried Wheat Berries

Sides

Triple Cooked Hand Cut Chips, Aioli £3

Sautéed Broccoli, Miso, Sesame and Chilli £3

Desserts

Chocolate Mousse, Walnut and Coffee Financier

Jasmine Panna Cotta, Matcha Ice Cream

Grape Compote, Oat Tuile, Rum Raisin Ice Cream

British Cheeses, Seasonal Chutney, Grapes, Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge
will be added to your bill. All the tips go to the staff.

Roast served on Sunday 13.00 – 17.00 2 courses £20, 3 courses £25